

BISTRO DON GIOVANNI

Because of limited available seating due to COVID-19, we are making the following request.

Please limit your dining time to 1.5 hours

for parties of two and three and 2 hours for parties of four to six.

Thank you for your understanding and cooperation.

🌀 PRIMI 🌀

🌀 ANTIPASTI 🌀

SOUP of the DAY A.Q.

MAMMA CONCETTA'S MEATBALLS
tomato ragu, parmigiano, soft polenta 16

BRUSCHETTA
roasted tomatoes, burrata, basil 15

ANTIPASTI MISTI
mortadella, salame toscano
pickled mushrooms and peppers, olives
mozzarella di bufala, grilled bread 20

FRITTO MISTO
calamari, rock shrimp, fennel
onions, green beans, spicy aioli 18

CARPACCIO
thinly sliced filet of beef, capers, arugula
parmigiano, bistro breadstick 19

🌀 INSALATE 🌀

CAESAR 16

TRICOLORE
radicchio, arugula, endive, lemon, olive oil 16

BEET & HARICOT VERTS
avocado, fennel, roquefort vinaigrette 16

GRILLED OCTOPUS
frisée, arugula, potatoes
green olives, lemon, olive oil 17

INSALATA MISTA
butter lettuce, apples, persimmons
candied walnuts, pomegranate, goat cheese
moscatel vinaigrette 16

🌀 PIZZE 🌀

MARGHERITA
tomato, basil, mozzarella di latte 21

PROSCIUTTO & PEAR
caramelized onions, gorgonzola, aged balsamic 23

PANCETTA
broccoli rabe, tomato, quattro formaggi 23

BAMBINI
pepperoni, tomato, mozzarella
french fries, no green stuff 22

our caesar dressing is made with farm fresh raw eggs
consuming raw or undercooked meat, poultry, seafood
shellfish or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions
please alert your server if you have any food allergies

RISOTTO of the DAY A.Q.

SPAGHETTI & CLAMS
tomato, garlic, chilies 26

GNOCCHETTI
lamb ragu, truffle pecorino 27

FETTUCINE BOLOGNESE
traditional meat ragu, aged provolone 25

AGNOLOTTI con FONDUTA
pumpkin and fontina filled pasta
wild mushrooms, truffle butter, parmigiano 26

MANDILLI
silk handkerchief pasta
authentic genovese pesto 26

RAVIOLI
spinach, pecorino, bellwether ricotta
lemon cream or tomato sauce 24

*our pastas are handmade in house
gluten-free options are available*

🌀 SECONDI 🌀

SEARED SCOTTISH SALMON FILET
mashed potatoes, tomato chive butter 35

GRILLED BRANZINO
braised greens, lemon herb vinaigrette 36

GRILLED PORK CHOP
roasted potatoes, garlic, mostarda di frutta 31

AUTUMN LAMB STEW
roasted vegetables, white beans 36

POLLO alla DIAVOLA
roasted, spicy mary's organic half chicken
broccoli di ciccio, natural jus 29

STEAK FRITES
grilled akaushi rib eye
brandy green peppercorn sauce, fries 47

🌀 CONTORNI 🌀

french fries 6 🌀 rosemary roasted potatoes 8
white beans 7 🌀 mashed potatoes 7
brussels sprouts, caper brown butter, parmigiano 8
sautéed garden greens 8
pasta per bambini, no green stuff 8

Scott Warner
Executive Chef, Partner

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🌀 COCKTAIL SPECIALS 🌀

- strawberry acqua fresca** 6 add grey goose vodka 13
- firenze spritz** aperol, prosecco, soda, orange 15
- paper plane** knob creek rye, aperol, amaro nonino 14
- moscow mule** tito's vodka, fever tree ginger beer, lime 13
- pear drop** grey goose pear, domaine de canton, lemon juice 14
- bistro negroni** oxley gin, campari, antica carpano vermouth, 14
- "the oz"** bacardi light, grapefruit, lime, pomegranate, cinnamon 14
- italian greyhound** charbay "grapefruit" vodka, grapefruit juice, campari 14
- "sassy-rita"** cazadores spicy tequila, prickly pear, cointreau, fresh lime, chili-salted rim 14
- "don manhattan"** maker's mark bourbon, antica carpano vermouth, amarena cherries 14

🌀 APERITIFS 🌀

- antica carpano 11 aperol 10 campari 10
cinzano dry bianco, sweet bianco, sweet rosso 9
lillet 10 h.b. pastis 10 pernod 10 punt e mes 9 st. germaine 10

🌀 WINES by the GLASS 🌀

sparkling

- la maschera** prosecco "extra dry", veneto, italy nv 13
- domaine carneros** brut by taittinger, carneros 2016 17
- schramsberg** brut rosé, north coast 2017 19

old world white and rosé

- bruno giacosa** roero arneis, piemonte, italy 2019 16
- domaine barat** chablis, burgundy, france 2018 18
- domaine ott** "by.ott" rosé, côtes de provence, france 2019 15
- pietradolce** etna bianco, carricante, sicilia, italy 2019 16
- santa margherita** pinot grigio, valdadige-veneto, italy 2019 14
- terre stregate** "svelato" falanghina, campania, italy 2019 14

american white

- bistro don giovanni** chardonnay, california nv 10
- hess collection** chardonnay "su'skol" napa valley 2018 13
- groth** sauvignon blanc, napa valley 2019 14
- whitehall lane** sauvignon blanc, napa valley 2018 12
- luna vineyards** pinot grigio, napa valley 2018 12

old world red

- tenuta di arceno** chianti classico, toscana, italy 2017 14
- scarpone** montepulciano d'abruzzo, abruzzo, italy 2018 14
- brandini** "filari corti" nebbiolo, langhe, italy 2016 16

american red

- bistro don giovanni** cabernet sauvignon reserve, napa valley nv 13
- bella union** by far niente, cabernet sauvignon, napa valley 2017 20
- mira** cabernet sauvignon, napa valley 2016 18
- frank family** zinfandel, napa valley 2017 16
- gio red** merlot, cabernet franc, napa valley 2016 18
- silverado vineyards** sangiovese, napa valley 2015 16
- failla** pinot noir, sonoma coast 2018 18
- art house** pinot noir, napa valley 2012 15
- whitehall lane** merlot, napa valley 2016 14
- monticelli brothers** "rolando rosso" red blend, napa valley nv 14

🌀 BEERS 🌀

- alpine duet ipa 7 amstel light 7 budweiser 6 lagunitas ipa 7
sierra nevada pale ale 7 henhouse best life blonde ale 9 henhouse saison 9
barrel brothers ¿por qué no? amber lager 9 mare island "survivor's tale" pale ale 9
stella artois 7 chapman crafted pilsner 9 peroni 7 erdinger n/a 6

🌀 BEVERAGES 🌀

- panna still water 1ltr 9 500ml 4 🌀 san pellegrino sparkling water 1ltr 9 500ml 4
blenheim ginger ale 5.50 fresh lemonade 4 juices 6 iced tea 4
fever tree ginger beer 3.50 mighty leaf hot teas 4

BISTRO T-SHIRTS \$30 BISTRO CAPS \$20